



Chateau Herálec

Red velvet, silver wind

A poor potato-growing region called Vysočina.
This is how our hilly piece of land is often referred to.
Whenever I hear this description, and believe me, it is very often, I take the liberty of disagreeing.
I have been living here for several years and I know all the raw materials from the fields and farms well and
I consider them to be a great treasure.
We want to bring the wealth of our "poor" region to your plate in the best possible way.
Now, in our autumn menu, you can taste almost everything that we have grown, raised, harvested, dried, pickled and stored here in the Vysočina region throughout the year.
I strive to serve all these ingredients in the highest quality so that they delight your eyes and mouth, and a visit to our Honoria restaurant an unforgettable experience.
From our autumn menu, I would recommend trying everything 😊 .
However, if I had to highlight some of the dishes, I would definitely not miss the potato ravioli stuffed with duck meat, followed by the delicious pumpkin cream with cottage cheese.
Autumn is undoubtedly the season for game, and we have plenty of it here in the Vysočina region. My recommendation for the main course is therefore venison loin with pumpkin, black root, and wine sauce.
Do you have room for dessert?
Be sure to try the apple strudel, which is, of course, a little bit like ours.

HAVE A WONDERFUL AUTUMN AND ENJOY YOUR MEAL!

Jan Kocman
Head Chef, Chateau Herálec

* Allergens contained in individual dishes are listed at the end of the menu.



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Tasting Menu of the Trčkas of Lípa

Cold appetizer

Pickled trout, sauerkraut, apple, cucumber, root vegetables,
bell peppers, bread chips, dill mayonnaise
(Champagne Pierre Courtois, brut)

Soup

Pumpkin cream, pumpkin, cottage cheese,
pumpkin seed, pumpkin oil, crumble
(Pinot Blanc 2023, Johannis Winery)

Salad

Beetroot variations, pear, apple, goat cheese croquette,
walnuts, balsamic gel
(Grüner Veltliner "Strass Aturo" 2023, Waldshütz Winery)

Warm appetizer

Potato ravioli, duck meat, cabbage, bacon, cracklings, caraway demi-glace
(Pinot Noir 2023, Václav Winery)

Main course

Venison loin, walnut crust, pumpkin, black salsify, cauliflower,
wild garlic oil, wine sauce
(Château Boutisse 2012, Saint-Émilion Grand Cru)

Dessert

Apples, cinnamon, raisins, puff pastry, pecans,
vanilla mousse, ice cream
(Carmes de Rieussec 2015, Domaines Barons de Rothschild)

CZK 1,590 without wine
CZK 2,490 with wine

The price corresponds to one-third portions

Our tasting menu from the Trčkas of Lípa is served no later than 7:30 p.m.